

IN THE CLAIMS

Amend claims 40, 44 and 49.

1. (previously amended) A potato starch which, when in native form extracted from a potato plant, exhibits freeze-thaw stability such that a 1%w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 1.2 units following 4 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  overnight and thawing at room temperature for at least 2 hours.
2. (previously amended) The potato starch according to claim 1, wherein the 1%w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 1.0 units following 4 freeze/thaw cycles.
3. (previously amended) The potato starch of claim 1 which, when in native form extracted from a potato plant, exhibits freeze-thaw stability such that a 1%w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 0.9 units following 3 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  overnight and thawing at room temperature for at least two hours.
4. (previously amended) The potato starch according to claim 3, wherein the 1% w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 0.7 units following 3 freeze/thaw cycles.
5. (previously amended) The potato starch of claim 1 which, when in native form extracted from a potato plant, exhibits freeze-thaw stability such that a 1%w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 0.7 units following 2 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  overnight and thawing at room temperature for at least two hours.
6. (previously amended) The potato starch according to claim 5, wherein the 1% w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 0.5 units following 2 freeze/thaw cycles.

7. (previously amended) The potato starch of claim 1 which, when in native form extracted from a potato plant, exhibits freeze-thaw stability such that a 1%w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 0.5 units following 1 freeze/thaw cycle of freezing at  $-70^{\circ}\text{C}$  overnight and thawing at room temperature for at least 2 hours.

8. (previously amended) The potato starch according to claim 7, wherein a 1% w/v aqueous suspension of the starch has an absorbance at 700nm wavelength of less than 0.3 units following 1 freeze/thaw cycle.

9-11. (previously cancelled)

12. (previously amended) A potato starch which, when in native form extracted from a potato plant, exhibits freeze-thaw stability, such that a 5% w/v aqueous paste of the starch exhibits less than 40% syneresis following 4 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  overnight and thawing at  $22^{\circ}\text{C}$  for 60 minutes, and then spinning at 8,000g for 10 minutes at  $18^{\circ}\text{C}$ .

13. (previously amended) The potato starch according to claim 12, which exhibits less than 30% syneresis following 4 freeze/thaw cycles.

14. (previously amended) The potato starch according to claim 12, which exhibits less than 20% syneresis following 4 freeze/thaw cycles.

15. (previously amended) The potato starch according to claim 12, which exhibits less than 10% syneresis following 4 freeze/thaw cycles.

16. (previously amended) The potato starch of claim 12 which, when in native form extracted from a potato plant, exhibits freeze-thaw stability, such that a 5% w/v aqueous paste of the starch exhibits less than 30% syneresis following 3 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  overnight and thawing at  $22^{\circ}\text{C}$  for 60 minutes, and then spinning at 8,000g for 10 minutes at  $18^{\circ}\text{C}$ .

17. (previously amended) The potato starch according to claim 16, which exhibits less than 20% syneresis following 3 freeze/thaw cycles.

18. (previously amended) The potato starch according to claim 16, which exhibits less than 10% syneresis following 3 freeze/thaw cycles.

19. (previously amended) The potato starch of claim 12 which, when in native form extracted from a potato plant, exhibits freeze-thaw stability, such that a 5% w/v aqueous paste of the starch exhibits less than 30% syneresis following 2 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  overnight and thawing at  $22^{\circ}\text{C}$  for 60 minutes, and then spinning at 8,000g for 10 minutes at  $18^{\circ}\text{C}$ .

20. (previously amended) The potato starch according to claim 19, which exhibits less than 20% syneresis following 2 freeze/thaw cycles.

21. (previously amended) The potato starch according to claim 19, which exhibits less than 10% syneresis following 2 freeze/thaw cycles.

22-25. (previously cancelled)

26. (previously amended) A potato starch which, when in native form extracted from a potato plant, exhibits freeze-thaw stability, such that a 5% w/v aqueous paste of the starch exhibits less than 40% syneresis following 4 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  for 1 hour and thawing at  $22^{\circ}\text{C}$  for 10 minutes, and then spinning at 8,000g for 10 minutes at  $18^{\circ}\text{C}$ .

27. (previously amended) The potato starch according to claim 26, which exhibits less than 30% syneresis following 4 freeze/thaw cycles.
28. (previously amended) The potato starch according to claim 26, which exhibits less than 20% syneresis following 4 freeze/thaw cycles.
29. (previously amended) The potato starch of claim 1 which, when in native form extracted from a potato plant, exhibits freeze-thaw stability, such that a 5% w/v aqueous paste of the starch exhibits less than 40% syneresis following 3 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  for 1 hour and thawing at  $22^{\circ}\text{C}$  for 10 minutes, and then spinning at 8,000g for 10 minutes at  $18^{\circ}\text{C}$ .
30. (previously amended) The potato starch according to claim 29, which exhibits less than 30% syneresis following 3 freeze/thaw cycles.
31. (previously amended) The potato starch according to claim 29, which exhibits less than 20% syneresis following 3 freeze/thaw cycles.
32. (previously amended) The potato starch according to claim 29, which exhibits less than 10% syneresis following 3 freeze/thaw cycles.
33. (previously amended) The potato starch of claim 1 which, when in native form extracted from a potato plant, exhibits freeze-thaw stability, such that a 5% w/v aqueous paste of the starch exhibits less than 30% syneresis following 2 freeze/thaw cycles of freezing at  $-70^{\circ}\text{C}$  for 1 hour and thawing at  $22^{\circ}\text{C}$  for 10 minutes, and then spinning at 8,000g for 10 minutes at  $18^{\circ}\text{C}$ .
34. (previously amended) The potato starch according to claim 33, which exhibits less than 20% syneresis following 2 freeze/thaw cycles.
35. (previously amended) The potato starch according to claim 33, which exhibits less than 10% syneresis following 2 freeze/thaw cycles.

36-39. (previously cancelled)

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C 40. (currently amended) A potato starch which, when in native form extracted from a potato plant, has an apparent amylose content of less than 8% ~~as determined by the method of Morrison & Laignelet (1983 Cereal Science 1, 8-20)~~ and a ratio of fraction I to fraction II short chain glucans of at least 60%.

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41. (previously amended) The potato starch according to claim 40, having a fraction I to fraction II ratio of at least 65%.

42. (previously amended) The potato starch according to claim 40, having a fraction I to fraction II ratio of at least 70%.

43. (previously cancelled)

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C 44. (currently amended) A potato starch which, when in native form extracted from a potato plant, has an apparent amylose content of less than 8%, ~~as determined by the method of Morrison & Laignelet (1983 Cereal Science 1, 8-20)~~, and a viscosity onset temperature of less than 67°C as determined by viscometric analysis of a 7.4% (w/v) aqueous suspension of the starch using a Rapid Visco Amylograph, Newport Scientific Series 4 instrument operating on the standard 1 heating and stirring protocol.

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45. (previously amended) The starch according to claim 44, having a viscosity onset temperature of less than 65°C.

46. (previously amended) The starch according to claim 44, having a viscosity onset temperature of less than 55°C.

47. (previously amended) The starch according to claim 44, having a viscosity onset temperature of less than 51°C.

48. (previously cancelled)

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Ob 49. (currently amended) A potato starch which, when in native form extracted from a potato plant, has an apparent amylose content of less than 8% ~~as determined by the method of Morrison & Laignelet (1983)~~ and, when analysed by differential scanning calorimetry using a Perkin Elmer DSC7 instrument a 10mg starch sample in aqueous mix of less than 25% starch w/v exhibits a gelatinisation onset temperature of less than 67°C.

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50. (previously amended) The potato starch according to claim 49, which exhibits a gelatinisation onset temperature of less than 66°C.

51. (previously amended) The potato starch according to claim 49, which exhibits a gelatinisation onset temperature of less than 51°C.

52. (previously amended) The potato starch according to claim 49, which exhibits a gelatinisation onset temperature of less than 50°C.

53. (previously cancelled)

54. (previously amended) The starch of claim 1, wherein the starch granules are substantially free of cracks.

55-70. (previously cancelled)

71. (previously amended) Starch obtained from a plant altered by the method of claim 65.

72-73. (previously cancelled)

74. (previously amended) A potato starch which, when in native form extracted from a potato plant, exhibits freeze-thaw stability.

75. (previously amended) A composition comprising the starch of claim 1, wherein the composition is selected from the group consisting of a thickener composition; a packaging material; an adhesive; a paper; a coating; and a personal care product.

76-79. (previously cancelled)

80. (previously added) A composition comprising the starch of claim 74, wherein the composition is selected from the group consisting of a thickener composition; a packaging material; an adhesive; a paper; a coating; and a personal care product.

**STATUS OF THE CLAIMS**

Claims 1-8, 12-21, 26-35, 40-42, 44-47, 49-52, 54, 71, 74-75, and 80 were pending.

Claims 40-42, 44-47, and 49-52 have been rejected under 35 U.S.C. §112 for indefiniteness.

Claims 1-8, 12-21, 26-35, 40-42, 44-47, 49-52, 54, 71, and 74 have been rejected under 35 U.S.C. §102(b) as being anticipated by Ahamed (Carbohydrate Polymers 31:99-103 (1996)).

Claims 1-8, 12-21, 26-35, 40-42, 44-47, 49-52, 54, 71, 74-75, and 80 have been rejected 35 U.S.C. §102(b) as being anticipated by Wurzburg (US 4,428,972).

Claims 1-8, 12-21, 26-35, 40-42, 44-47, 49-52, 54, 71, 74-75, and 80 have been rejected 35 U.S.C. §102(b) as being anticipated by Yasui.

Claims 40, 44 and 49 have been amended.

Claims 1-8, 12-21, 26-35, 40-42, 44-47, 49-52, 54, 71, 74-75, and 80 are presented for reconsideration.